

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WINDJAMMER LIDO	*	0	No	<p>THERE WERE SEVERAL EQUIPMENT ITEMS THAT WERE OUT OF ORDER.</p> <p>Alto Sham repaired, ice machine in progress. Grill in process of being replaced. Increased frequency of equipment checks and follow up of repair</p>
2	WINDJAMMER LIDO-POTWASH	26	3	Yes	<p>A SOILED COOKING PAN WAS STORED AS CLEAN.</p> <p>Ongoing training, inspection and follow -up to ensure non-repetition of this item</p>
3	WINDJAMMER LIDO	20	2	No	<p>A CUTTING BOARD WAS PITTED AND SCRATCHED.</p> <p>All cutting boards checked regularly and shaved or discarded if pitted and scratched. A system is in place for weekly checking of boards</p>
4	FWD POOL BAR	21	1	No	<p>THE GASKETS ON THE FOUR DOOR REFRIGERATOR WERE VERY WORN WHICH MADE KEEPING THE DOORS CLOSED DIFFICULT.</p> <p>Replaced – other gaskets will continue to be monitored regularly</p>
5	CHILD CARE ACTIVITY CENTER	41	2	No	<p>A CHILD SIZE TOILET SEAT WAS NOT PROVIDED FOR THE TOILET IN THE ACTIVITY CENTER. THIS ITEM WAS NOTED ON THE LAST INSPECTION.</p> <p>Order placed for child size toilet seats</p>
6	MAIN GALLEY DECK 4 / BEVERAGE STATION	21	1	No	<p>THE DOOR GASKETS ON THE ICE MACHINE WERE SPLIT AT THE CORNERS MAKING THE AREA DIFFICULT TO CLEAN.</p> <p>Project in place to replace doors on all ice machines with one flap doors that do not require gaskets as the gaskets need replacing frequently. In the meantime we will continue to monitor gaskets and replace where necessary.</p> <p>20 new gasket free doors are on order.4 weeks delivery.</p>
7	MAIN GALLEY DECK 4 / COLD PANTRY	34	0	No	<p>THE HANDWASHING SINK DRAIN LINE WAS LEAKING.</p> <p>All sinks are being checked for leaking and repaired where necessary. Pipes are being replaced with stainless steel pipes.</p>
8	MAIN GALLEY DECK 4 / COLD PANTRY	26	3	Yes	<p>NUMEROUS PREVIOUSLY CLEAN SALAD BAR CONTAINERS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.</p> <p>Ongoing training, inspection and follow -up to ensure non-repetition of this item</p>
9	MAIN GALLEY DECK 4 / HOT GALLEY AREA	21	1	No	<p>THE TOP OF THE DOOR OF THE ALTO SHAAM 4006B WAS DAMAGED CREATING A DIFFICULT TO CLEAN SURFACE.</p> <p>Engineers in process of repairing door</p>
10	MAIN GALLEY DECK 4 / HOT GALLEY	21	1	No	<p>THE THERMOMETER COVER ON THE ALTO SHAAM HOT HOLDING CABINET HAD EXPOSED SOFT SEALANT AND OTHER DIFFICULT TO CLEAN FEATURES.</p> <p>Excess sealant has been removed – item corrected</p>
11	MAIN GALLEY DECK 4 / POTWASH AREA	34	1	No	<p>THERE WAS WATER DRIPPING FROM THE DECKHEAD IN AND AROUND THIS AREA. IT WAS UNCLEAR WHERE THE WATER WAS COMING FROM.</p> <p>Investigating source of area and working on temperature, ventilation and extraction to prevent recurrence</p>
12	MAIN GALLEY DECK 4 / POTWASH	22	2	No	<p>THE DATA PLATE OF THE POTWASHING MACHINE IS PRESENT BUT IT IS NO LONGER LEGIBLE.</p> <p>To be replaced. Order has been placed</p>

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13	DECK AND ENGINE MESS ROOM	17	0	No	<p>THE UNDERCOUNTER REFRIGERATOR IN THIS AREA HAD BEEN TURNED OFF FOR CLEANING AND WAS NOT TURNED BACK ON. THERE WAS A BOX OF MILK IN THE REFRIGERATOR FOR THE BULK MILK DISPENSER WITH A PRODUCT TEMPERATURE OF 51°F. AN EARLIER REFRIGERATOR TEMPERATURE WAS TAKEN 3 HOURS PRIOR INDICATING A CORRECT OPERATING TEMPERATURE.</p> <p>THE BOX OF MILK WAS DISCARDED.</p> <p>Process in place to ensure all items are discarded if items are out of temperature due to fridge broken / turned off</p>
14	MAIN GALLEY DECK 4 / DISHWASH AREA	22	2	No	<p>THE PRESSURE GAUGE ON THE IN USE DISHWASHING MACHINE WAS NOT OPERATING OR VISIBLE.</p> <p>New gauges are being ordered for all machines and location of this gauge is being moved to top of machine</p>
15	CREW GALLEY / DECK 4	21	1	No	<p>THE POWER CORD TO THE FRYER HAD A FLEXIBLE METAL CONDUIT MAKING THE AREA DIFFICULT TO CLEAN. THERE HAD ALSO BEEN AN ATTEMPT TO SEAL THE CONNECTIONS WITH SEALANT BUT THIS MATERIAL HAD COME LOOSE.</p> <p>New stainless steel pipe for the cable run is in progress.</p>
16	CREW GALLEY / DISHWASH	22	2	No	<p>ONE OF THE LONG CURTAINS IN THE DISHWASHING MACHINE WAS INSTALLED BETWEEN THE PUMPED RINSE AND THE FINAL, SANITIZING RINSE. THIS PREVENTS THE DISHES FROM BEING PROPERLY SANITIZED.</p> <p>Procedure in place for stewarding personnel to verify curtain location in line with the manufacturer's instructions</p>
17	CREW GALLEY / DISHWASH	24	0	Yes	<p>THE FINAL RINSE TEMPERATURE WAS MEASURED AT 155°F AT THE DISH SURFACE. THE DISHWASHER WAS ON BUT WAS NOT IN ACTIVE USE AT THE TIME OF THE INSPECTION.</p> <p>Procedure in place for checking temperatures and addressing discrepancies</p>
18	MAIN GALLEY / BAKERY	24	0	Yes	<p>THE SANITIZE BUCKET HAD A RESIDUAL OF GREATER THAN 200 PPM.</p> <p>All crew instructed to use 100 ppm – checked regularly by supervisors and during inspections</p>
19	MAIN GALLEY / HOT GALLEY WALK-IN	26	3	Yes	<p>THERE WAS A SHEET PAN IN THE WALK-IN WITH FOOD ON IT THAT WAS SOILED WITH FOOD RESIDUE. IT APPEARED THAT THE SHEET PAN WAS USED WITHOUT BEING WASH, RINSED AND SANITIZED FROM A PREVIOUS USE.</p> <p>Ongoing training, inspection and follow -up to ensure non-repetition of this item</p>
20	FOOD SERVICE / GENERAL	20	2	No	<p>THE FOOD CONTACT SURFACES OF MANY OF THE FLAT AND MARKING GRILLS HAD OPEN SEAMS MAKING THEM DIFFICULT TO CLEAN.</p> <p>IT APPEARED THAT MOST OF THESE GRILLS HAVE WARPED AND NEED TO BE REPAIRED OR REPLACES.</p> <p>Order placed to replace grills within six weeks. Extra attention paid to cleaning these difficult to clean areas</p>
21	FOOD SERVICE / GENERAL	36	1	No	<p>THE LIGHT LEVELS INSIDE THE EXHAUST HOODS WAS VERY LOW. FLUORESCENT BULBS HAD BEEN INSTALLED IN THE FIXTURES AND DO NOT PROVIDE THE SAME LEVEL OF LIGHT AS THE INCANDESCENT BULBS.</p> <p>RECOMMEND A COMPLETE LIGHT SURVEY IN THROUGHOUT THE FOOD AREAS TO ENSURE PROPER LIGHTING.</p> <p>Light survey completed and lights changed to increase lighting in the area</p>
22	FOOD SERVICE / GENERAL	21	1	No	<p>SOME OF THE OLDER EQUIPMENT, ESPECIALLY THE GRILLS HAVE OPEN SEAMS ON THE NON-FOOD CONTACT SURFACES MAKING THEM DIFFICULT TO CLEAN.</p> <p>As above – order placed for new grills</p>

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23	FOOD SERVICE / GENERAL	33	1	No	
THE DECKS, BULKHEADS, AND DECKHEADS THROUGHOUT THE FOOD SERVICE AREAS HAD PEELING PAINT INSIDE THE FLOOR SINKS, GAPS IN STAINLESS STEEL PANELS AND LARGE AMOUNTS OF SEALANT MAKING THE AREAS DIFFICULT TO CLEAN.					
Peeling paint to be removed and re-painted – edges will be replaced with stainless steel. Project being carried out throughout galley to replace sealant and spot welding to occur in some areas					
20 new wall plates are on order and will be installed next week.					
24	DISHWASHERS / GENERAL	22	2	No	
NUMEROUS DISHWASHING MACHINES HAD FINAL RINSE PRESSURES IN EXCESS OF 45 PSI.					
New gauges to be ordered and system in place to monitor PSI regularly					
New pressure regulators are to be changed on all machines. In progress.					
25	CORRECTIVE ACTION STATEMENT	*	0	No	
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.					
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV					
USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .					